

# Auréto



## Elyo Rouge 2021

IGP Méditerranée

### **Terroir**

Soils of weathered limestone, with a high iron content that gives the soils their characteristic ochre colour.

### **Grape Varieties**

57% Grenache, 43% Syrah

**Degree of alcohol:** 14%

**Tasting Temperature:** 14/16°

**Storage:** 4-5 years

### **Vinification**

The grapes are harvested by hand early in the morning. After a night in a refrigerated container, they are destemmed, sorted and transferred to stainless steel tanks for mash fermentation. The mash is fermented using natural yeasts from the vineyard in a temperature-controlled process and

then carefully pressed after a three-week maceration period. Malolactic fermentation and further maturation of the wine take place in concrete eggs. The special material characteristics and shape of the vessel help produce an extraordinarily fruity and harmonious wine with extremely well-integrated, powerful tannins. A gorgeous dark ruby-red in the glass, with notes of Amarena cherries and black olives on the nose. On the palate, a fine, nutty structure combines with succulent juiciness and length.

### **Food and Wine Pairing**

Red meat from the grill, smoked vegetables, heavily spiced stews with Mediterranean ingredients and the classic pairing with mature hard cheeses.

### **Technical datas**

Euro Pallet 480 bottles

EAN : 3760182844638

L.PR212486

A climate-neutral  
vineyard

## Awards & Certificate



Silver Medal, Vinalies Internationales  
2023

CAB : In Conversion to Organic  
Agriculture 3rd year

